



SUGAR SNAP PEA SALAD

Serves 4 to 6

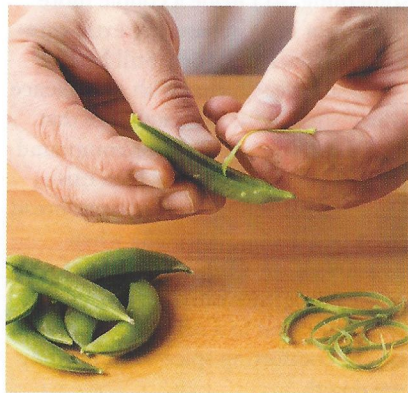
This salad can be refrigerated for up to 1 hour before serving.

- ¼ cup mayonnaise**
- 2 tablespoons extra-virgin olive oil**
- 2 tablespoons white wine vinegar**
- 2 tablespoons chopped fresh dill**
- 1 tablespoon Dijon mustard**
- 1 small garlic clove, minced**
- Salt and pepper**
- 1 pound sugar snap peas, strings removed, cut in half diagonally**
- 2 ounces (2 cups) baby arugula**
- ½ English cucumber, halved lengthwise and sliced thin**
- 6 radishes, trimmed, halved, and sliced thin (1 cup)**

1. Whisk mayonnaise, oil, vinegar, dill, mustard, garlic, ½ teaspoon salt, and ¼ teaspoon pepper together in large bowl.
2. Add snap peas, arugula, cucumber, and radishes and toss to combine. Season with salt and pepper to taste. Serve.

A Very Biased Opinion

Here's how to prep the sugar snap peas for this salad.



1. Remove Strings

Strip and discard the fibrous strings that run down the insides of the pea pods.



2. Cut on Sharp Bias

For the best presentation, slice each pod in half diagonally.

Pea Primer

Here are the three types of fresh pea pods you may see at the market.

English Peas

These are the green peas we're all familiar with. Supermarkets rarely carry whole pods, partly because they're a bit of work to shell and partly because the pods are usually too tough to eat.



Sugar Snap Peas

These peas are a cross between English peas and snow peas. Once the strings are removed, the entire pod is edible. Blanch them, or eat them raw.



Snow Peas

Thinner and more delicate than sugar snaps, snow peas take no time to cook. Add them to stir-fries at the last minute. They're great raw, too.

